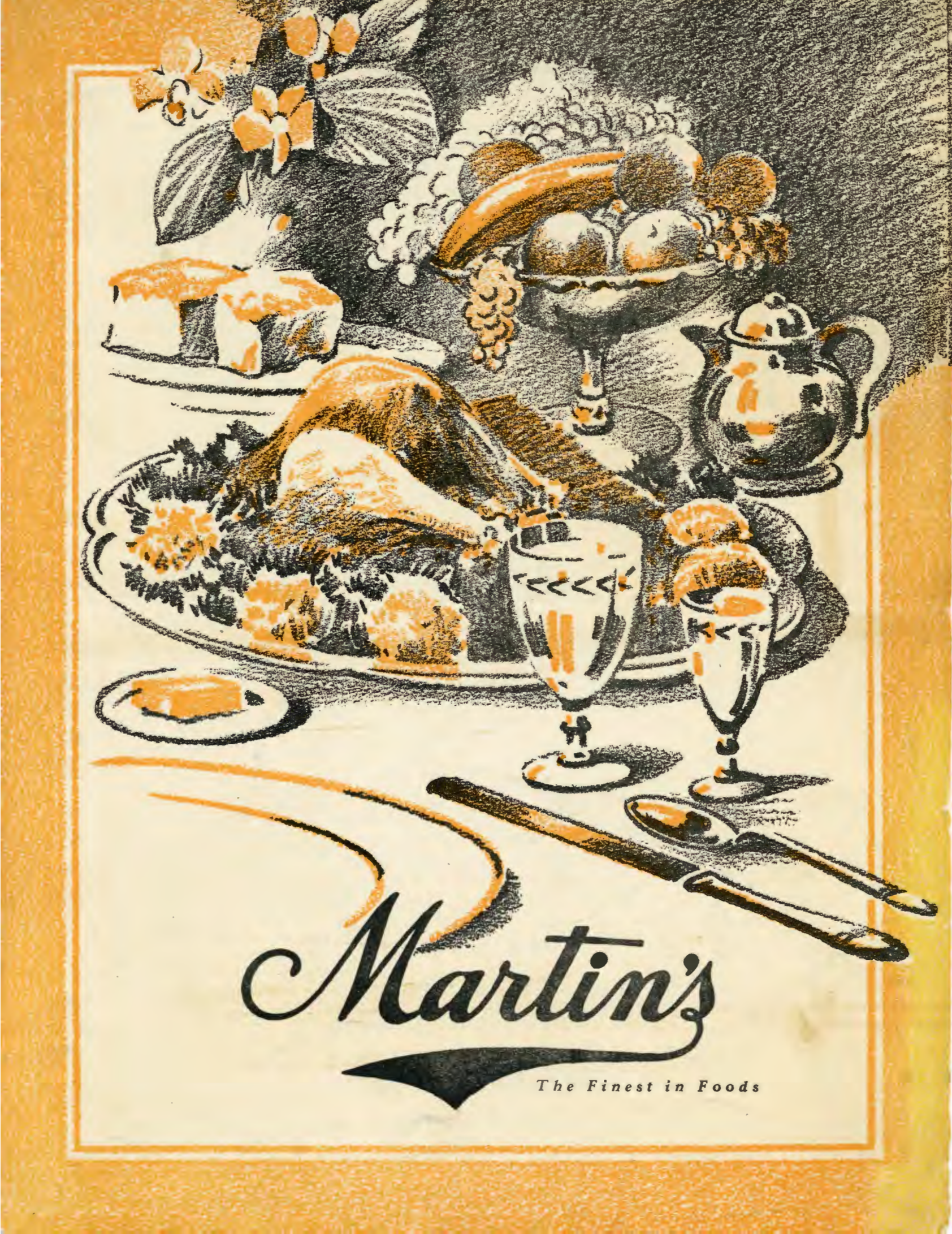

Martin's

The Finest in Foods

Martin's

Celebrated Dinners

AIR CONDITIONED

AIR CONDITIONED

1.10

CHOICE OF

Marinated Herring

Apple Juice Cocktail

Half Grapefruit

Tomato Rice Soup

or

Waldorf Salad

There will be a Charge for Substitutions

Fried Filets of Red Sea Perch, Tartar Sauce

Fresh Red Sea Perch Filets, Dipped in Eggs and Rolled in Crackermeal, Fried a Golden Brown and Served with a Snappy Tartar Sauce

Scrambled Eggs with Minced Ham

Two Strictly Fresh Eggs, Beaten to a Froth with Sweet Cream, Scrambled in a Skillet with Minced Hickory Smoked Ham

Salisbury Steak, Lyonnaise Sauce

Freshly Ground Choice Steer Meat, Well Seasoned and Broiled to Your Order, Served with a Tasty Well Prepared Lyonnaise Sauce, Served Real Hot

★Chicken Egg Foo Young, Fluffy Boiled Rice

Shredded Milk-fed Chicken, Onions, Green Peppers and Bean Sprouts, Blended with Beaten Eggs, Fried Pancake Form to a Delicious Brown, Served on a Platter, Covered with a Tasty Light Brown Demi Glace Sauce and a Generous Portion of Fluffy Boiled Rice

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CHOICE OF POTATO AND ONE VEGETABLE

Lyonnaise or Whipped Potatoes

Mixed Vegetables

Buttered Broccoli

Fresh Rolls and Butter

Coffee or Iced Tea

and

Choice of Desserts

Apple Pie

Stewed Prunes

Grapenut Custard Pudding

Peach Compote

Raspberry or Orange Sherbet

PRIVATE DINING ROOMS FOR PARTIES

INQUIRE FOR RESERVATIONS

TODAY'S COCKTAIL SUGGESTION

BACARDI

Elective Price Dinners

Served from 5:30 P. M. to 9:30 P. M.

There will be a Charge for Substitutions

Smoked Salmon Canape — Chilled Pineapple Juice — Chilled Grapefruit Juice — Chopped Chicken Livers
Vegamato Juice Cocktail — Cottage Cheese and Anchovies — Filet of Marinated Herring
Tomato Rice Soup — Spring Vegetable Soup

Green Onions — Carrot Sticks — Radishes

	Complete Dinner	Du Jour
Fried Deep Sea Scallops, Tartar Sauce — Large Pellets of Firm White Meat, Well Seasoned and Rolled in Flour, then Dipped in Beaten Eggs and Cracker Meal, Fried a Delicate Brown, Served with a Sharp Tartar Sauce	1.60	1.25
Jumbo Soft Shell Crabs, Saute Meuniere — Freshly Caught Jumbo Soft Shell Crabs, Expertly Prepared by Our Chefs, Properly Seasoned and Rolled in Flour, Dipped in Beaten Eggs and Cracker Meal, Pan Fried to a Delicate Brown, Served with a Brown Lemon Butter and Garnished with Parsley	1.60	1.25
Broiled Lake Trout, Maitre d'Hotel — A Choice Cut from a Freshly Caught Lake Trout, Properly Seasoned and Broiled to Your Order, Served with a Brown Lemon Butter, Garnished with Parsley	1.75	1.40
Baked Blue Point Oysters, Mariner — One Half Dozen Extra Large Rockaway Blue Point Oysters, Well Seasoned and Covered with an Oyster Butter that Consists of Fresh Mushrooms, Bacon, Shallots, Chives, Baked in their Own Half Shell on Rock Salt	1.60	1.40
Fried New York Counts, Tartar Sauce — Selected Large Oysters, Well Seasoned and Rolled in Flour, then Dipped in Egg Batter, and Cracker Meal, Fried in Deep Fat until a Golden Brown, Served on a Piece of Fresh Toast with a Sharp Tartar Sauce	1.75	1.50
Breaded Veal Cutlet, Spaghetti a la Milanaise — A Thick Cut from a Choice Milk-fed Leg of Veal, Well Seasoned and Rolled in Flour, Dipped in Beaten Eggs and Cracker Meal, Pan Fried to a Delicate Brown, Served with Freshly Cooked Buttered Spaghetti, Covered with a Delicious Sauce of Chopped Shallots, Onions, Julienne of Ham and Beef Tongue, Mushrooms, Tomatoes and Demi Glace	1.60	1.25
Martin's Fried Chicken Skillet, Maryland — One Half Milk-fed Chicken, Disjointed and Properly Seasoned, Dipped in Milk and Rolled in Flour, Fried a Delicate Brown, Served in a Skillet with Buttered Sweet Green Peas Garniture, a Tasty Natural Chicken Gravy and a Fluffy Corn Fritter, Served Real Hot	1.95	1.60
★Roast Young Turkey, Dressing, Cranberry Sauce — Selected Young Vermont Turkey, Properly Seasoned and Stuffed with a Very Tasty and Delicious Old Fashioned Sage Dressing, Carefully Roasted in a Mild Oven, Served with a Rich Brown Giblet Gravy and Cranberry Sauce, Served Real Hot	2.25	1.90
Lamb Chops and Bacon — Two Thick Colorado Spring Lamb Chops, Well Seasoned and Broiled to Your Order, Served on a Piece of Fresh Toast with Hickory Bacon	1.75	1.50

CHOICE OF POTATO AND ONE VEGETABLE

Buttered Broccoli — Mixed Vegetables

Lyonnaise or Whipped Potatoes

Waldorf Salad or Martin's Salad Bowl

Our Home-made Puddings are Delicious

Assorted Pies — Boston Cream Pie — Grapenut Custard Pudding — Home-made Layer Cake
Bing Cherries — Fruit Jello — Raspberry or Orange Sherbet — Iced Cold Watermelon 15c. extra
Cheese Cake — Ice Cream — Royal Ann Cherries — Chilled Cantaloupe 15c. extra
Philadelphia Cream, Swiss, Liederkranz, Roquefort or Camembert Cheese

Coffee, Milk or Iced Tea — We Serve Grade "A" Milk and Cream Only

Bread or Freshly Baked Tea Biscuits — Thursday, October 10, 1946

★ Indicates Dishes Ready to Serve

WE REGRET WE CANNOT BE RESPONSIBLE FOR PERSONAL PROPERTY

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